

THE CLAIMS

What is claimed is:

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1. A method for the manufacture of a glassy amorphous solid as a confectionery material, the glassy amorphous solid comprising at least one acidic component and at least one sugar alcohol which is not a monosaccharide sugar alcohol, which method comprises the steps of:

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(i) forming a liquid starting material comprising water, the at least one acidic component, and the at least one sugar alcohol which is not a monosaccharide sugar alcohol;

(ii) evaporating water from the liquid starting material under conditions at which the acidic component does not cause significant hydrolysis of the sugar alcohol to dissolve the acidic component in the liquid and to remove at least part of the water to form an

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intermediate material; and

(iii) cooling the intermediate material to form a glassy amorphous solid that has improved transparency compared to a glassy amorphous solid that does not contain an acid.

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2. The method of claim 1, wherein the evaporating is carried out at a temperature that does not exceed 148°C.

3. The method of claim 1 which further comprises applying a vacuum to assist in removing water to reach a desired final water content of the intermediate material.

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4. The method of claim 3 wherein a vacuum evaporator is used to apply vacuum and remove water.

5. The method of claim 4 which further comprises conducting the evaporating in multiple stages with a reduced pressure being applied in some or all of the stages.

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6. The method of claim 4 wherein the liquid starting material is fed to an evaporator at a temperature of about 115-125°C where water is removed without application of a vacuum to form a partially dehydrated mass which is then fed to the vacuum evaporator

under vacuum at a temperature of 135-140°C where further water is removed down to reach the final water content of the intermediate material.

7. The method of claim 1 wherein the water content is reduced to below 3%.

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8. The method of claim 1 wherein the sugar alcohol is selected from isomalt, maltitol, lactitol, polydextrose and combinations thereof.

9. The method of claim 1 wherein the sugar alcohol is isomalt or a mixture of isomalt with up to 20% of maltitol syrup.

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10. The method of 1 wherein the acid is one or more of citric, malic, lactic, tartaric and fumaric acids.

11. The method of claim 1 wherein the acid is present in an amount of up to 2% by weight.

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12. The method of claim 10 wherein the acid is present in an amount of from 0.3 to 1% by weight.

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13. A confectionery product at least a part of which is a glassy amorphous solid comprising one or more sugar alcohols and at least one acidic component, the glassy amorphous solid having an improved transparency compared to a glassy amorphous solid that does not contain an acid, as evidenced by a transmission of:

at least 47.8% at 450nm; and/or

at least 50.9% at 550nm; and/or

at least 52.3% at 650nm.

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14. The confectionery product of claim 13 which is a two part product with a liquid or powder filling encased in a shell of the glassy amorphous solid.

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15. The confectionery product of claim 14 wherein the filling is based on a polyol which has a cooling effect when the filling is delivered in the mouth.

16. The confectionery product of claim 15 wherein the polyol is xylitol.

17. The confectionery product of claim 14 wherein the filling contains one or
5 more active ingredients selected from vitamins, oligosaccharides, camomile, lemon balm and
menthol.